FROM THE OYSTER BAR*

	Half	Dozen
Blue Point	13	26
Beausoleil	12	24
Crab Claws	10	
Shrimp Cocktail	8	

*There is a risk associated with consuming raw oysters: If you have chronic illness of the liver, stomach or blood, or have immune disorders you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.

Friday, March 9, 2007

Tonight's Featured Flight of Wine

Merlot from around the world

2003 Domaine La Milliere Vin de Pays de Vaucluse, *Provence, France*
2003 Pietra Santa, *Cienega Valley, California*
2001 Zenato, *Della Venezia, Italy*

Taste of All Three 11

Appetizers

Creamy Seafood Bisque 8

Michael Dean's Baby Organic Lettuces
Pears, Cherry Tomato, Pine Nuts, Cashel Blue, and Apple Cider Vinaigrette 8

Pan Seared Sonoma County Foie Gras
Caramelized Apples, Bacon, Parsnip Purée, and Port Wine Reduction 14

Fried Oysters with Chunky Tartar Sauce and Frisée 13

Satterfield's Artisan Cheese Plate featuring Abondance, Majorero, Chimay Grand Cru, Brunet, and Bleu des Causses served with Fresh Fruit, Honey, and Toasted Walnuts 12

Wild Watercress and Arugula Salad
Goat Cheese, *Chef's Garden* Roasted Baby Beets, Candied Pecans, and 15 year-old Aceto Balsamico 8

Jumbo Lump Crab Cake
Sweet Corn and Red Pepper Relish, Caperberries, and Chive Oil 15

Big Easy Style Barbeque Quail with Rosemary Beignets 12

Entrées

Smoked Prosciutto Wrapped Yellowfin Tuna
Artichokes, Sundried Tomatoes, Niçoise Olives, and Fennel Broth 32

Alaskan Black Cod
Great White Northern Beans, Wild Watercress, Baby Leeks 28

Grilled Gulf Balck Grouper
Creamy Goat Cheese Polenta, Baby Carrots, Bluefoot Mushrooms, and Brown Butter 28

Smoky Spice Rubbed Berkshire Pork Chop
Butternut Chili Relleno, Roasted Corn and Avocado Salsa, and Ancho Chili Oil 27

Paella
Alabama White Shrimp, Mussels, Littleneck Clams, Scallop, Andouille Sausage, and Saffron Basmati 27

Hickory Grilled New Zealand Grass Fed Beef Filet
Bourbon Honey Mashed Sweet Potatoes, Butterball Turnips, Haricots Verts, and Veal Jus 33

Oven Roasted *Springer Mountain* Chicken Breast
Wild Mushroom Risotto, Sugar Snap Peas, Purple Onions, and Chicken Jus 24

Pecan Crusted Rack of Lamb
French Green Lentils, Sweet Corn Flan, and Red Wine Jus 30

New on Thursdays! Our *entire* wine list is available by the glass! Ask Your Server For Details.

Becky Satterfield Pastry Chef/Owner

Haller Magee Executive Chef

3161 Cahaba Heights Road Vestavia Hills, Alabama 35243 phone: 205.969.9690 www.satterfieldsrestaurant.com

Desserts

Beignets with Sautéed Apples
and Homemade Vanilla Bean Ice Cream 10
(Half Order 6)

Vanilla Crème Brûlée 8

Blueberry and Vanilla Mascarpone Cream Crepe with Orange Sauce 6

Pistachio Pot de Crème with Cherry-Port Wine Ice Cream
in a Chocolate Tuile Bowl 7

Mocha Torte
Buttery Pecan Base, Chocolate Ganache, Mocha Mousse
and Coffee Whipped Cream 8

Satterfield's Artisan Cheese Plate featuring Abondance, Majorero,
Chimay Grand Cru, Brunet, and Bleu des Causses served with Fresh Fruit,
Honey, and Toasted Walnuts 12

Dessert Wines by the Glass

Eberle Muscat Canelli 2004 6.50 Saracco Muscato d'Asti 2004 7.50
Torbreck "The Bothie" Muscat Blanc 2003 10.00
Château Potelle "Zinnie de Potelle" Late Harvest Zinfandel NV 10.00
Fonseca Ruby Port 7.00 Fonseca Bin No. 27 Finest Reserve 9.00
Fonseca Late Bottle Vintage 2000 10.50

Ask Your Server For Our Full List of After Dinner Drink Selections

Hot Teas by *Novus* 2.75
Kenilworth Ceylon, Pai mu Tan, Dragon Well Green, Sapphire Earl Grey and Spiced Chai
Caffeine Free: Egyptian Mint and Wild Encounter

Coffee by Royal Cup

Espresso
Cappuccino
Petite French Press
3.75

Grande French Press
5.75

Caffe Sumatra
Avila Decafe
2.75

Becky Satterfield
Pastry Chef

Penny Stewart
Assistant Pastry Chef